

## **CANDELEROS SOUTHWESTERN GRILL**

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE  
OF SIZZLING SAUCES AND SALSAS!**

### **GRILLED PORK CHOPS WITH THYME, MOLE SAUCE AND APPLE SALSA (serves 4)**

#### **To make Apple Salsa:**

1 tart apple (Macintosh or Granny Smith)  
1 red bell pepper  
1 small white onion  
¼ cup cilantro chopped  
¼ cup honey  
pinch of cinnamon & nutmeg to taste  
Thyme to taste – fresh or dried

Dice apple, red pepper and onion. Toss with cilantro, thyme, cinnamon, nutmeg & honey

4 Pork Chops  
1 Jar Candeleros Mole Poblano Sauce

Season 4 pork chops with thyme, salt & pepper. Grill to your liking. Heat 1 jar of Candeleros Mole Poblano sauce. Place pork chops on plate and ladle mole sauce on top. Garnish with apple salsa.

Serve with black beans and tossed green salad